

# PASTICCERIA

INTERNAZIONALE World Wide Edition



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## **A question of numbers**

**17 : 3**

The mathematical science of confectionery has been around for centuries, as can be seen by [Leonardo Di Carlo](#)'s daily work, during which he listens to colleagues and works hard to encode every method, ingredient, and request. With recipes.

## **Identità London returns with a more international taste**

**17 : 8**

Identità London is back stronger than ever and concentrates on a more international assembly of the world's most fascinating chefs. The focus of the 2010 congress – taking place in Vinopolis, Southbank, 7<sup>th</sup> and 8<sup>th</sup> June – is themed around The Luxury of Simplicity, which centers on creatively being driven from the ingredients and its seasonality. Here some recipes presented during the 2009 edition of Identità London.

[www.identitalondon.com](http://www.identitalondon.com).

## **Waiting for the WPTC in Phoenix**

**17 : 14**

The World Pastry Team Championship has been created by Carymax LCC to bring together the most talented pastry chefs in the world. The event will take place July 5 and 6 and it will feature eight teams comprised of three pastry chefs each from Denmark, Great Britain, Italy, Japan, Mexico, Singapore, South Korea and the United States. Here the members (Diego Crosara for tasting, Davide Malizia for sugar and Fabrizio Galla for chocolate) of the Italian team.

[www.pastrychampionship.com](http://www.pastrychampionship.com).

## **Gelato Time**

**17 : 17**

A delicious way to wish you a wonderful summer, reminding you that gelato is a tasty and complete food all year long.

**When Mojito becomes gelato – Gelato Time** **17 : 18**

An original recipe suggested by the professional Emanuele Saracino.

**Crunchy cold – Gelato Time** **17 : 20**

Emanuele Saracino and Totuccio Di Marco present two cold recipes for the hot season.

**In praise of simplicity** **17 : 24**

“A cake must be a temptation”: with this premise, Graziano Giovannini of Montecatini Terme, near Pistoia, in Tuscany region, presents some cakes from his daily repertoire, which thanks to their simplicity and neatness make you want to eat even the photograph.

**Amarè** **17 : 29**

A sweet recipe by the professional Luca Mannori, from Prato, in Tuscany region.

**Recipes from the IFSE** **17 : 30**

A suggestion from [Italian Food Style Education](#) in Piobesi Torinese, near Torino, in Piedmont region.

**Coffee as an ingredient** **17 : 32**

Stefano Baiocco, chef of the [Hotel Restaurant Villa Feltrinelli](#), in Gargano, Brescia, in Lombardy region, and Giovanni Grasso, chef of the [La Credenza Restaurant](#) in San Maurizio Canavese, Torino, in Piedmont region, present some recipes realized using coffee.

**World Pastry Cup 2011 in Lyon** **17 : 36**

Emmanuele Forcone (sugar), Domenico Longo (ice), and Davide Comaschi (chocolate), are the members of the Italian team that will compete in the 11<sup>th</sup> edition of the Coupe du Monde de la Pâtisserie (World Pastry Cup), which will take place in Lyon, France, on 23<sup>rd</sup> and 24<sup>th</sup> of January 2011 at Eurexpo, in occasion of the 15<sup>th</sup> Sirha.

[www.cmpatisserie.com/2009](http://www.cmpatisserie.com/2009).

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**A step back in time**

Since 1763 Turin's Al Bicerin has been a meeting place for intellectuals, gourmets, and tourists.

**Recipes published in this issue**

Panna cotta my way; Tras...; Sea bass in sea salt and herbs; Pripioca scented milk pudding with lime ravioli and ouro banana; Caramelia chocolate mousse; Mojito gelato cocktail; Vanilla and chocolate gelato biscuit; Baharia gelato cup; Amarè; Risotto with red chicory from Treviso and Asiago cheese; Capicollo of pork braised in its own jus coffee-scented pork consommé; Iced coconut and tapioca soup with coffee gelato and grilled banana; Lamb marinated in coffee, and corn and herb ragout.

**News published in this issue**

A custom-tailored facility ([www.quattrer-arredamenti.it](http://www.quattrer-arredamenti.it)); Sustainable production ([www.bravo.it](http://www.bravo.it)); Sweet Sicilian heritage; Expos and events in Italy; 2010 Ice Art World Championship ([www.icegallery.it](http://www.icegallery.it)); Excellence “À la française” ([www.costagroup.net](http://www.costagroup.net)); The Italian Gelato Championship ([www.coppamondogelateria.it](http://www.coppamondogelateria.it) – [www.sigep.it](http://www.sigep.it)); A prestigious decoration; Junior World Confectionery Championship at Sigep 2011; Italian Summer at the 16th Luxardo Grand Prix ([www.luxardo.it](http://www.luxardo.it)); A new food grade silicone mould ([www.silikomart.it](http://www.silikomart.it)); A sweet jewel; The recipe to leaven up your business ([www.abtechexpo.com](http://www.abtechexpo.com)).